

OLIVE CRUST BEEF FILLET

INGREDIENTS

- 800 g fillet of beef
- 200 g green olives
- Extra virgin olive oil
- Knob of butter
- Roll of puff pastry
- 1 egg yolk
- Salt and pepper

PREPARATION

Rub the meat with salt and pepper. Heat the oil in a frying pan with a knob of butter and saute the fillet well, being careful not to pierce the meat. Leave to cool for 15 minutes.

Blend the olives well to prepare a cream. Unroll the puff pastry and spread the cream of olives in the centre, forming a rectangle the size of the fillet.

Lay the meat down, cover with the remaining cream of olives and close it with the puff pastry, creating a box shape. Seal the points of closure well. If some dough is left over, make strips and arrange them on the box. Make small incisions and brush with beaten egg yolk.

Place in a preheated oven at 200 degrees and bake for 30 minutes. Remove from oven and leave to stand for a few minutes, then cut into thick slices.